

## Chingri Malai Prawns Recipe

### Ingredients:

- Prawns – 400 gms, peeled
- Onions – 3 to 4, ground to a paste (approx 1 cup)
- Turmeric Powder – 1/2 tsp
- Red Chilli Powder – 1/2 tblsp
- Salt – 3/4 tsp
- Coconut Milk – 100 ml, thick
- Cardamoms – 4
- Cloves – 2
- Bay Leaf – 2
- Ginger Garlic Paste – 3 to 4 tblsp
- Cinnamon – 1 one inch stick
- Ghee – 1 tblsp
- Water – 1/3 cup

### Method:

- Heat ghee in a pan.
- Fry the cinnamon, cardamoms, cloves and bay leaves for a minute.
- Add the ginger garlic paste and fry until the raw smell disappears.
- Add the ground onion paste, turmeric powder and red chilli powder.
- Simmer until the oil starts to separate.
- Pour water and stir well.
- Add salt, coconut milk and the prawns.
- Cook for 4 to 5 minutes or until the prawns are cooked.
- Remove and serve hot with rice.

